

A PAGE FOR WOMEN AND THEIR INTERESTS

LOCAL CHAT: HOME AND FASHION HINTS: RELIGIOUS AND OTHER ACTIVITIES: THINGS FEMININE

Feminine Chat

SEVERAL well-known women may be seen bright and early each morning making their purchases at the big Chinese market on King street. They are not faddists and have not formed a club for the prevention of belated deliveries of wilted vegetables and half-spilt fish. They have, instead, taken matters into their own hands, and the happy results are a matter of individual rather than organized satisfaction. Almost all of these women have efficient corps of servants in their homes and, were it their pleasure, the ordering might easily be accomplished by telephone or better still, by an immaculately-clad Chinese chef. That they do not wish it done in this way argues well for their housekeeping methods and also for the robust health of their families. The compensations of the "system" lie not only in the satisfaction of knowing absolutely that everything that goes into their kitchens is in good condition, but also in an early morning spin with their husbands, whom they "drop off" at the doors of their business houses.

Apropos of the recent Shriners' festivities in Los Angeles, the California girls have invented a new hair "do" that is declared to be extremely fetching and rapidly gaining in popularity. It is called the "Fox," in outline resembling the Shriners' cap and so fearfully and wonderfully constructed that at a distance it is difficult, it is said, to distinguish from the "real thing." The arrangement is completed by placing the ends of the hair to one side over the left ear, the effect being that of a tassel.

Five years ago the "great manner and magnificence" of Prince Hassan, cousin of the Khedive of Egypt, so empowered an American girl that, after two months' romantic courtship, she capitulated to the title. It did not take the Princess Hassan long to discover she had made a mistake, and at the end of five years we find her returning to her native California, with the warning to American girls, "Never marry an Oriental: It's a fatal mistake." Miss Ola Humphrey took this step without considering the racial differences between an American and an Egyptian, or the Oriental custom which practically effaces the independence and individuality of a woman. Wiser by her sad experience, the Princess Hassan comes back with "great respect and admiration for the American man, the ideal husband." The racial problem does not enter into every foreign alliance, but in a big majority of the instances where beautiful American girls have sold themselves for European titles, the sequel of incompat-

bility or misery or abuse is just about the same. Our girls and their parents ought to have learned by this time that there are enough men of the right sort in America to go around. A title can not make a man out of an empty head or a depraved heart.

One of the dangers of our civilization is the frivolity with which we treat serious and solemn subjects. An instance in point is a "divorce party," reported by the New York Times. It was given by the released husband. The house was decorated with symbols of independence, the dinner cards showed Lincoln's shattering chains of slaves and the happy divorced husband sang Good-by, Little Girl, Good-by, and No Wedding Bells For Me. The whole thing was silly enough, but its very silliness and the applause it seems to have obtained from invited guests illustrate a dangerous element in our American way of looking at life.

The Old-Fashioned Way.—The fact that corporal punishment is discouraged in the public schools of Chicago is what led Bobby's teacher to address this note to the boy's mother: Dear Madam:—I regret very much to have to tell you that your son, Robert, idles away his time, is disobedient, quarrelsome, and disturbs the pupils who are trying to study their lessons. He needs a good whipping and I strongly recommend that you give him one.

Yours truly,
MISS BLANK.
To this Bobby's mother responded as follows:
Dear Miss Blank:—Lick him yourself. I ain't mad at him.
Yours truly,
MRS. DASH.

The girls of Kamehameha are to give the play, HAWAII, at the Girls' School this evening. Miss Lemon is in charge of the entertainment.

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SELECTING THE NEW HOUSE

The healthfulness of dwellings depends upon their faultless situation, construction and management. It is a primary importance that the foundations of our houses should be on dry ground, free from decaying matter. Houses built over swamps, or soils saturated with putrid moisture, such as those where old cesspools have been, even though these places have been filled in with gravel, are unfit for habitation. The earth never becomes absolutely pure. Especially in warm weather it will emit exhalations which cannot fail to vitiate the air. Before purchasing a ready-built house, or buying land, this matter should be well looked into.

If one is to locate in a city, there are two other important subjects to be looked into—light and air. A construction conducive to a free and ample supply of air and light is the main condition for a healthy home. Try to have your dwelling face on free and open streets. This is to be preferred to courts or alleyways where many cottages are clustered. In the city, a corner house is greatly to be desired. In the country, any open, dry portion of land will make a good building spot.

Shade around our dwellings is delightful, and, in moderation, greatly to be desired, but care should be taken that such shade does not shut out the sun's rays and the air currents.

When moving into a newly-built house or one which has been unoccupied for any length of time, one must look out for dampness in walls, floors and cellars. The gases which arise from our cellars often is the cause of contagious disease. The habit of sprinkling the coal in the bin will cause it to send forth poisonous gases injurious to health. This leads us to the subject of the kitchen sink, and the outside sinks which are found in farm houses, for the use of the "help." Oftentimes they become clogged and the water stands in them, causing typhoid germs to form. The dish cloth is a germ breeder, but that is another story.

A healthy house makes healthy people. Doughnuts and crullers, being heavy and solid as compared with croquettes or other small fried foods, must be cooked in fat which is at a lower temperature. The best test is to put a small piece of the dough in the pan and cook it. If it sinks to the bottom and quickly reappears, increased in bulk, the fat is at the right temperature.

Do not attempt to cook too many crullers at one time, as they cool the fat, and consequently absorb grease. Four or five are the most that should be attempted at once. After draining, shake them in a paper bag with a little sugar.

After frying any dough mixture, the fat will appear cloudy from the flour that has fallen into it, but if one or two raw potatoes are then cooked in the fat this cloudiness will disappear. All frying fat should be strained through a fine sieve or cheese-cloth before using, to remove any foreign particles that have fallen into it from the food. If not removed these will burn and cover the next article cooked with black specks.

Fried Clams.
Wash soft clams and drain them on a soft cloth, wiping dry; then dip each clam first in beaten egg and next in bread-crumbs, and again in the egg and crumbs if much breading is liked. One dipping, however, is generally sufficient. Have a frying-pan containing hot fat an inch deep ready for the frying. Test the fat by dropping in a bit of crumb; it should color to a golden hue at once.

Lay the clams in the fat one at a time but as quickly as possible, and cook them on both sides until brown—not longer than five minutes, however, as this delicate shell-fish, like the oyster, requires but little cooking. Care must be taken that the fat is not too hot, else the clams will burst and not be as fine as they should. Cover the pan in cooking, leaving an open space at one side to allow the escape of steam. Serve very hot.

Veal Croquettes.
Make a cream sauce of one tablespoonful of butter, two tablespoonfuls of flour; one cupful of cream or milk; one teaspoonful of onion juice; a little salt, pepper and paprika; one beaten egg may be stirred in, the pan left one minute and removed from the fire. Add to this two cupfuls of minced veal, a little ham, chopped mushrooms, sweetbreads or truffles. When the mixture is cold, form into small cylinder or pyramid shapes, egg and crumb them and fry in boiling-hot fat.

Parasip Fritters.
Take three large parasips; three tablespoonfuls of flour; one tablespoonful of butter (melted); two eggs; one cupful of milk; one teaspoonful of salt. Boil the parasips until tender, grate fine or mash them well, and pick out all the fibrous parts. Beat the eggs light, and stir them into the parasips, beating hard until the whole is well mixed. Then add the butter, which should be measured after it is melted, and then the milk, salt and flour. Fry in deep fat.

Fried Egg Plant.
Some two hours before dinnertime peel the plant and slice it quite thin; sprinkle each slice with salt; lay slice upon slice and place a plate upon the top. The salt will draw out the disagreeable bitter flavor. Half an hour

PROMINENT BRITISH SUFFRAGETTES NOW IN PUBLIC EYE.



Miss Pankhurst and Mrs. Lawrence have come into much public notice since the window-smashing episodes in London. They are leaders of the militant-type.

SOME NEW AND TEMPTING RECIPES

The Secret of Crispness.

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HONOLULU AUTHOR IN AUSTRALIA; MRS. VISGER WRITES TO BULLETIN

FROM Mrs. Visger (Jean A. Owen), a sister of Mrs. E. B. Waterhouse of Wyllie street, well known to Honoluluans because of her literary fame and her own delightful personality, the writer received a number of interesting clippings by the Australian mail this week. Although confessing before her departure from Honolulu that she had another book in contemplation and would devote her spare time to it, Mrs. Visger's chief object in going to Australia was to visit her only daughter, and it was believed by her friends here that she would combine that delightful experience with a much-needed rest. It is, however, as impossible for Mrs. Visger to keep out of active literary work as it is for a duck to forego the pleasures of a puddle. She is now contributing series of special articles to the Geelong Advertiser, the Melbourne Argus and other well-known Australian newspapers. The following, chosen chiefly because it is not too long for complete reproduction here, is characteristic of Mrs. Visger's enviable literary style:

THE PEACOCK AND 13

The gifted author of "The Peacock's Pleasance," a charmingly illustrated book, remarks as follows:— "Some unknown mysterious Peacock cult, I believe, does somewhere exist—no one seems to have heard aught of it."

In some parts of India, the peacock according to the late Mr. Lockwood Kipling, author of "Bent and Man in India," is the vehicle of Kartikeya, a god of war. He tells us also that many of the troubles between villagers and English soldiers, out shooting, have arisen from the ignorance of the latter of the veneration in which peacocks are held. In Gujarat, throughout Rajputana, and in many parts of the Central and North-West Provinces peacocks run wild, and are as common as rocks in England. We hear now that the Yezidis of Central India adore Satan under the form of a peacock, and Seargeant's recent lunette—Jehovah giving the law to the Nations—represents Satan as fluttering over the head of the peacock, whilst on its outspread tail is a group representing the Trinity.

The bad luck which is said to attend the introducing of peacocks into a house is a superstition widely spread, yet it is one which has only obtained since the middle ages. A peacock's feather, it has been said, will scare the demons; and some housewives delight in having numbers of these within their houses, whilst others cannot, they say, admit a single feather of the peacock, without some accident occurring, and death or some other disaster befalling its inmates.

Place one handkerchief on top of the other, center to center, the diagonal on the one crossing the vertical of the other, thus forming an eight-pointed star. Braid stitch around the edges where the two handkerchiefs meet, forming an octagon, thus allowing the points of the star to be free. A circle in the upper handkerchief is then cut as large as is deemed necessary for the opening of the bag. This is hemmed back deep enough to allow for the ribbon drawing.

mates. Yet in the days of the early Christians the peacock was regarded as a symbol of eternity and immortality. There is a faded fresco or mosaic in the Catacombs at Rome in which on the tomb, underneath which lies "Cornelius Martyr," a peacock is represented standing at the foot, whilst another stands at the head, as emblems of these two ideas.

In the marble monument which Burne-Jones made for "a greatly beloved lady," he carved a green laurel breaking up through the stones of a tomb and a peacock sitting in its branches with his long drooping length of plumes. Many have looked at that monument and wondered what he meant by the use of this figure there, not knowing that he considered it as an emblem of the resurrection.

In England the peacock is known to be a great enemy of snakes, and peacocks are often introduced into gardens and grounds infested with vipers because it is well known that they will be quickly cleared by that bird.

Another superstition of which few know the origin is that the number 13 is counted unlucky. Its origin lies in the fact that 13 was the number of those who sat down to the "Last Supper" of our Lord. In a noted picture of that scene the old painter makes Judas upset the salt in rising hastily from the table. To upset salt is unlucky, we are always told, and that was because to eat salt together was a token of friendship that might not be broken. You hear often, again, that the one who leaves the table first, after such a meal, is sure to be the unlucky one who will die during the coming year. That was because the traitor Judas was the first to leave of the 13, and he, as we know, went out and hanged himself.

I have known more than one who have proved 13 to be a very lucky number; and Friday, which some count to be the most unlucky of all days of the week, I have for years chosen as the best day for beginning some important undertaking.

A UNIQUE BAG

An unusual and pretty working bag can be made of two handkerchiefs of the same size, with colored borders, either of linen or silk.

Place one handkerchief on top of the other, center to center, the diagonal on the one crossing the vertical of the other, thus forming an eight-pointed star. Braid stitch around the edges where the two handkerchiefs meet, forming an octagon, thus allowing the points of the star to be free.

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